



Bacon Pancake Feast

with Tomatoes & Herby Mayo Drizzle

Grab your Meal Kit with this symbol



Snacking Tomatoes



Dry Pancake Mix



Salad Leaves



Parsley



Diced Bacon



Greek-Style Yoghurt



Shaved Parmesan Cheese



Dill & Parsley Mayonnaise

Prep in: 25 mins
Ready in: 30 mins

Start Christmas morning right and serve up this bright pancake feast. Stack up these cheesy bacon pancakes, then pile on some Christmas-coloured sides that bring the dish together. Sweet cherry tomatoes provide a pop of festive red, whilst the green salad leaves cut through the richness of the savoury pancakes!

Pantry items

Olive Oil, Butter, Milk, Eggs, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large non-stick frying pan

Ingredients

	2 People
olive oil*	refer to method
snacking tomatoes	1 punnet
diced bacon	1 packet (90g)
butter*	20g
milk*	¼ cup
Greek-style yoghurt	1 medium packet
dry pancake mix	1 medium packet
eggs*	2
shaved Parmesan cheese	2 packets
balsamic vinegar*	drizzle
salad leaves	1 small bag
dill & parsley mayonnaise	1 medium packet
parsley	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3807kJ (910Cal)	997kJ (238Cal)
Protein (g)	29.1g	7.6g
Fat, total (g)	48.5g	12.7g
- saturated (g)	17g	4.5g
Carbohydrate (g)	87g	22.8g
- sugars (g)	24.5g	6.4g
Sodium (mg)	1895mg	496mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cook the tomatoes

- In a large non-stick frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **snacking tomatoes**, stirring occasionally, until blistered, **3-5 minutes**. Transfer to a small bowl.



Cook the bacon

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **diced bacon**, breaking up with a spoon, until golden, **3-4 minutes**.



Make the pancake batter

- In a large heatproof bowl, microwave the **butter** in **10 second** bursts until melted. Add the **milk**, **Greek-style yoghurt** and the **eggs** to the bowl.
- Lightly whisk to combine. Stir in **dry pancake mix**, **shaved Parmesan cheese** and cooked **bacon** until just combined.

TIP: Don't worry if your batter is thick, it makes for fluffy pancakes!



Cook the pancakes

- Wipe out frying pan, then return to medium heat with a drizzle of **olive oil**.
- When oil is hot, cook 1/3 cup of **pancake batter**, in batches, until golden and set, **3-5 minutes** each side.

TIP: Save time and cook your pancakes on two non-stick frying pans.



Dress the salad leaves

- While the pancakes are cooking, combine a drizzle of **balsamic vinegar** and **olive oil** and a pinch of **salt** and **pepper** in a medium bowl. Add **salad leaves** and toss to coat.
- In a second small bowl, combine **dill & parsley mayonnaise** with a splash of **water**.
- Roughly chop **parsley**.



Serve up

- Divide savoury bacon and Parmesan pancakes between plates. Drizzle with herby mayo. Sprinkle with parsley.
- Serve with cooked tomatoes and dressed salad leaves. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2022 | CW50



Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: hellofresh.com.au/rate